

Subtle Draperies and Clever Style Enhance Her Negligees



The velvet jacket with puffy silktrousers is clever. And for the girl who loves the subtle draperies, there is georgette made with a square overdrape. Martha Mansfield, Solnick, originated the fashion; Leatrice Joy, Goldwyn, posed for the gown.

RED AND BLACK.
Red and black is a combination which is especially strong on French imported frocks. The body of the scheme is usually black with touches of the brilliant color.

NEW WAY.
A new night gown line is found in the seaming of two equal lengths of crepe de chine together, at the sides and shoulders, drawing the neck into a full round line and

leaving long slits for the arms. The plainness is relieved by binding in color, and tiny rosebuds add a festive touch at any place the designer wishes to use them.

ORNAMENTATION.
Tunics and panels are found in great numbers on the new fall suits and they are following any line they fancy for the moment.



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Time to Think of Preserving Fruit

By Sister Mary.

Pineapples and strawberries are usually in market and at their best and cheapest at the same time. Canned together either just as "sauce" or as preserves the combination is delicious. And to make the rather expensive fruit go further add from one-fourth to one-half as much rhubarb as there is other fruit. The rhubarb does not change the flavor of the fruit unless over one-half is used.

Canned Strawberries and Pineapple.
Pour quart strawberries, 1 large pineapple, 4 cups diced rhubarb, one-half the weight of all the weight of all the fruit in sugar.

Pare pineapple and remove eyes. Cut in small pieces. Put sugar and pineapple with just enough water to prevent burning in preserving kettle.

Cook until fruit is quite tender. Add berries and rhubarb and cook 10 minutes longer. The rhubarb and strawberries will cook in the same length of time. Put into sterilized jars and seal. The fruit and syrup must be boiling when put in the cans and the cans must be filled absolutely full and the sealing done quickly.

Cold Pack Method.
Cook Pineapple in boiling water till nearly tender and fill each can one-fourth full of pineapple. Use the water to make the syrup. Use one-half the weight of the fruit in sugar and 2 cups of water for each pound of sugar. Boil 10 minutes. Put rhubarb in boiling water and let stand one minute. Put in cans with pineapple, making cans half full. Add berries to fill cans and pour in the boiling syrup till cans are full.

Adjust rubber and screw lid partially down. Put cans into hot water bath and boil hard for 15 minutes. Remove from boiler, tighten tops and let stand up-side-down till cool.

Sunshine Preserves.
Pineapples and strawberries may be preserved together by the "sunshine" method or strawberries used alone. If pineapples are used the pineapple should be cut in one-half-inch cubes and cooked in boiling water till tender. One pineapple to six quarts of berries makes a good combination. Weigh fruit and take pound for pound of sugar and fruit. Put fruit and sugar in preserving kettle and let stand an hour. Then put over a slow fire and bring to the boiling point. Let boil 10 minutes. Pour onto platters and put in the sun to finish cooking. The fruit should be covered with mosquito netting while sunning. If the platters are covered with glass the moisture must be wiped from the glass several times during the day or the sirup will not thicken. Fill jars with fruit and cover with paraffine.

berries, 1/4 cup red currant juice to each pound of fruit.
Put the berries with half the sugar in a crock in alternating layers. Let stand 12 hours. Put currants in preserving kettle with just enough water to keep from burning. Bring slowly to the boiling point. When simmering crush with a wooden potato masher and cook a few minutes longer. Strain through cheese cloth. Put juice and the rest of the sugar into preserving kettle and boil to a thin sirup. Add berries and their juice and cook until the sirup sets quickly when tried in a cold saucer. Pour into glasses and cover with paraffine when cold.

Plain Canned Strawberries.
One quart of fresh berries will make one pint of canned fruit. For every quart of berries use one cup of sugar. Put sugar and berries in preserving kettle with two table-spoons of water. As soon as the berries heat the juice will be drawn out. Let the fruit heat very slowly. Boil gently for eight minutes. Fill sterilized cans full to overflowing with the boiling mass and seal. If

berries are canned one jar at a time the fruit stays whole and there is less danger of over-cooking part. The jars MUST be sealed while the fruit is boiling hot.
(Copyright 1921.)

FOR FISH.

Fish can be sealed very easily if put into boiling water for a minute before the sealing process begins.

MILK HINT.

If milk has become very slightly soured it can be used for baking by adding a pinch of soda.

SWEEPING.

If there are threads or hair on the carpet they may be swept up easily by using a circular movement of the broom.

A young man's taste in girls, like his taste in food, may be naturally simple; but it's amazing how suddenly it changes, as soon as he makes money enough to afford the spicy, and highly seasoned variety.

Dog Proves Love For Master; Guards Body

EUGENE, Ore., May 28.—Proof that there is no greater love than that of a dog for his master was given by a Scotch collie which had to be lassoed before neighbors could remove the dead body of his master, Christian Wisenredt, who dropped dead on his farm near here. When neighbors came upon the body of Lane county, a 33-year-old resident of Lane county, the dog refused to allow them to come close. After he had been subdued the faithful animal followed the hearse 12 miles into Eugene and entered the undertaking parlor, where it took considerable maneuvering to put him out.

WASHING VELVET.
Velvet can be washed in the same way that laces are—use warm soap suds. They should be pinned out on something flat to dry, however.



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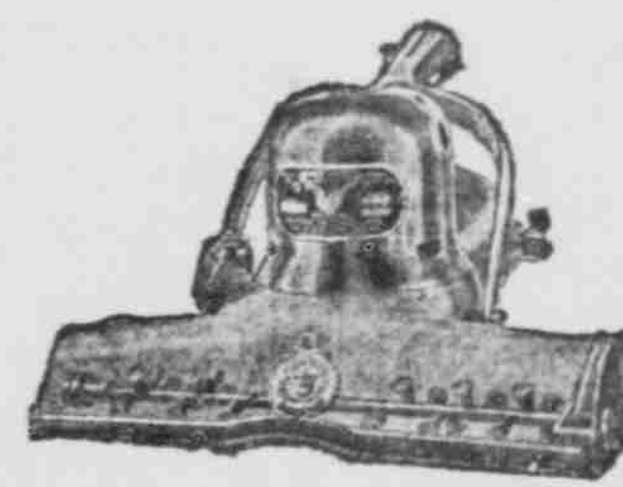
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